

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Hugh E. Bir Inc</b>	Telephone Number <b>812-945-8884</b>	Date of Inspection (mm/dd/yr) <b>7-10-19</b>	PERMIT # <b>19-</b>
Establishment Address (number and street, city, state, zip code) <b>324 E. Market New Albany, IN 47150</b>	<b>502-541-4791</b>		
Owner <b>Hugh E. Bir Jr.</b>	Purpose: <b>1. Routine</b>	Follow-up <b>NO</b>	Release Date <b>10 days</b>
Owner's Address <b>324 E. Market</b>	<b>2. Follow-up</b>	Summary of Violations:	
Person in Charge <b>Ken Kenny Rouck</b>	<b>3. Complaint</b>	<b>C 1 NC R</b>	
Responsible Person's E-mail	<b>4. Pre-Operational</b>	Menu Type (See back of page)	
Certified Food Manager <b>n/a</b>	<b>5. Temporary</b>	<b>1 ✓ 2 3 4 5</b>	
	<b>6. HACCP</b>		
	<b>7. Other (list)</b>		

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

[illegible]

Received by (name and title printed): <i>Bar Triner</i>		Inspected by (name and title printed): <i>Thomas Snyder, EHS</i>	
Received by (signature): <i>[Signature]</i>		Inspected by (signature): <i>[Signature]</i>	
cc:		cc:	